

Section II. (Amendments to the Claims)

1. (Original) A peptide comprising an amino acid sequence selected from the sequences shown in SEQ ID NO: 1, SEQ ID NO: 2 and SEQ ID NO: 3, having no more than 8 amino acids.
2. (Original) A peptide according to claim 1, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 4, SEQ ID NO: 5 and SEQ ID NO: 6.
3. (Original) A peptide according to claim 1, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 1, SEQ ID NO: 2 and SEQ ID NO: 3.
4. (Original) A fragment of a peptide according to claim 3, having at least 3 amino acids.
5. (Original) A fragment of a peptide according to claim 4, having an amino acid sequence selected from the sequences shown in SEQ ID NO: 7, SEQ ID NO: 8 and SEQ ID NO: 9.
6. (Currently amended) Acid or base addition salts, in particular pharmaceutically acceptable salts, esters, solvates and anhydrides of ~~the peptides a peptide according to claims 1 to 5~~ claim 1.
7. (Currently amended) A composition comprising at least one peptide or derivative thereof, wherein said peptide is defined in claims claim 1 to 6.
8. (Currently amended) A pharmaceutical composition according to claim 7, characterized in that the derivatives defined in claim 6 are comprising a pharmaceutically acceptable derivative, and in that a pharmaceutically acceptable carrier is present.
9. (Currently amended) A pharmaceutical composition according to claim 7, characterized in that the peptides or derivatives thereof defined in claims 1 to 6 are present in an effective amount to reduce hypertension in mammals.

10. (Currently amended) A food composition comprising at least one peptide or derivative thereof, wherein said peptide is defined in claims claim 1 to 6.
11. (Currently amended) A food composition according to claim 10, characterized in that the peptides-peptide or derivative derivatives thereof defined in claims 1 to 6 are is present in an effective amount to reduce hypertension in mammals.
12. (Currently amended) A food composition according to ~~claims claim 10 and 11~~, characterized in that said food composition is a food selected from: a beverage, infused food, milk, yogurt, cheese, flavored milk drink, bread, cake, butter, margarine, a sauce, a condiment, a salad dressing, fruit juice, syrup, a dessert, icings and fillings, a soft frozen product, a confection, a chewing gum and an intermediate food.
13. (Currently amended) A protein hydrolysate, obtained form goat or sheep milk, enriched in at least one of the peptides-peptide or derivatives derivative thereof wherein said peptide is defined in ~~claims claim 1 to 6.~~
14. (Currently amended) The protein hydrolysate of claim 13, wherein the combined amount of the peptides-peptide or salts thereof of claims 1 to 6 is between 0,1% and 5%, preferably between 1% and 2% (in dry weight) of the protein hydrolysate.
15. (Currently amended) Use of a peptide according to ~~claims claim 1 to 6~~ or of a protein hydrolysate enriched therewith according to claims 13 and 14 in the preparation of a dietary supplement, food ingredient or food composition.
16. (Currently amended) A peptide or derivative thereof, wherein the peptide is defined in claims claim 1 to 6 for use as a medicament.
17. (Currently amended) A peptide or derivative thereof, wherein the peptide is defined in claims claim 1 to 6 for use in the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

18. (Currently amended) A composition according to ~~claims-claim 7 to 12~~ and a hydrolysate containing said peptide according to ~~claims 13 and 14~~ for use as a medicament.

19. (Currently amended) A composition according to claim 7 to 12 and a hydrolysate containing said peptide according to ~~claims 13 and 14~~ for use in the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

20. (Currently amended) Use of a peptide or derivative thereof, wherein the peptide is defined in ~~claims-claim 1 to 6~~ in the manufacture of a medicament.

21. (Currently amended) Use of a peptide or derivative thereof, wherein the peptide is defined in ~~claims-claim 1 to 6~~ in the manufacture of a medicament for the treatment or prophylaxis of hypertension, stroke, coronary disease, myocardial infarction, metabolic syndrome, peripheral vascular disease or abdominal aortic aneurysm in mammals.

22. (Currently amended) A process for the preparation of a peptide ~~the peptides~~ defined in ~~claims-claim 1, 2, 4 and 5~~ which comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a protease;
- c) inactivating the protease;
- d) isolating the peptide ~~peptides~~.

23. (Currently amended) A process for the preparation of ~~the peptides~~ a peptide defined in claim 3 which comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a subtilisin;
- c) inactivating the subtilisin;
- d) isolating the peptide ~~peptides~~.

24. (Currently amended) A process for the preparation of the protein hydrolysate defined in ~~claims claim 13 and 14~~, comprises the steps of:

- a) obtaining the casein fraction of goat or sheep milk;
- b) hydrolyzing the casein fraction using a protease;
- c) inactivating the protease;
- d) enriching the mixture in the ~~peptide peptides defined in claims 1 to 6~~.

25. (Original) A process according to claim 24 which further comprises the step:

- e) drying the hydrolysate to obtain a powder.

26. (Currently amended) A process according to ~~claims claim 24 and 25~~, characterized in that the protease is a subtilisin.

27. (Original) A process according to claim 26, characterized in that the subtilisin comprises one or more compounds derived from a fermentation broth of a *Bacillus* species or one or more compounds derived from a cellular extract of the *Bacillus* species or a solid support immobilizing one or more compounds derived from a fermentation broth of the *Bacillus* species or a solid support immobilizing one or more compounds derived from a cellular extract of the *Bacillus* species.

28. (Original) The process according to claim 27, characterized in that the *Bacillus* species is *Bacillus amyloliquefaciens*.